



DOMAINE PERROT-MINOT

2019 VINTAGE, EN PRIMEUR

We are extremely grateful to Christophe Perrot-Minot for sending us samples in record time, Brexit delays and Covid restrictions seemingly no barrier, allowing us to taste and offer our fourth vintage release of his wines. Tasted at C&B HQ in March 2021, they left us reeling (in a good way) and fired up to spread the good news – they are brilliant wines.

Christophe joined the family domaine in 1993 and has almost single handedly steered it into the premier league of Burgundy. He has thirteen hectares of vines, spread across Morey-Saint-Denis, Gevrey-Chambertin, Chambolle-Musigny, Vosne-Romanée and Nuits-Saint-Georges.

Today's estate is an amalgam of two sources. The original holdings, inherited from Christophe's mother's father (the Merme family), were bolstered by the acquisition of the Vosne-Romanée-based Domaine Pernin-Rossin in 2000.

According to Christophe, the Perrot-Minot style reached a crossroads in 2001, with the 2005 and 2006 vintages onwards reflecting the current vein of elegance and finesse. The domaine has worked organically for several years, with certification expected in 2022.

Stylistically, these derive much from deft whole bunch vinification that imbues them with an enticingly sappy, exotic quality and which, crucially, is extremely finely judged, staying resolutely on the side of elegance. Depending on the level of seniority, they will generally repay at least a few years in the cellar – highly impressive wines of stature, for the long term.

GUY SEDDON
MARCH 2021

HISTORY

The origins of Domaine Perrot-Minot date back to the middle of the 19th century, but it was Amédée and Armand Merme who really set the domaine in motion at the start of the 20th century.

In the 1970s, Marie-France Merme continued the work of her father Armand with her husband Henri Perrot-Minot. After Armand's death, Marie-France and Henri took over the estate, the name of which was changed to Domaine Perrot-Minot.

In 1993, their son Christophe Perrot-Minot took charge of the domaine, having worked as a wine broker for seven years.



Amédée Merme
|
Armand Merme
|
Marie-France Merme m. Henri
Perrot-Minot
|
Christophe Perrot-Minot

THE 2019 VINTAGE AT DOMAINE PERROT-MINOT

“The most important thing was to have the freshness in the wines.”

Christophe Perrot-Minot

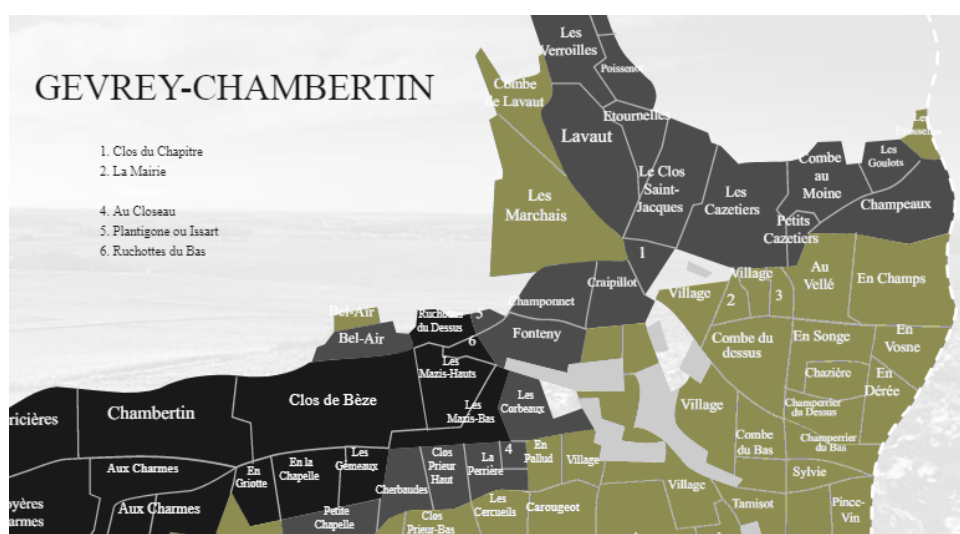
Harvest here took place from 17th to 25th September. As Christophe Perrot-Minot described it, the challenge was to remove dry or over-ripe berries. Vinification was smooth, with average yields of around 20hl/ha. Christophe did much more *remontage* (pumping over) than *pigeage* (punching down) and racked the wines in late 2020. There is a maximum of 20% new oak and around 50% whole bunches. Malolactic fermentation finished within two months and the wines were bottled in late March.”

TASTING NOTES

We have set out the wines in this offer from north to south: Gevrey, Morey, Chambolle, Vosne, Nuits. The wines were tasted from barrel, on their lees, with no racking.

GEVREY-CHAMBERTIN

Perrot-Minot's broadest offering is in Gevrey-Chambertin. There are no fewer than six *grands crus* here, along with an excellent *village* Gevrey which gives an insight into Christophe's style. The Gevrey *grands crus* are a combination of domaine-owned parcels and bought-in grapes (the latter do not bear the word 'Domaine' on the label).



GEVREY-CHAMBERTIN VILLAGES JUSTICE DES SEUVRÉES

The domaine's Gevrey-Chambertin Villages is made from 1.51 hectares of vines. Half of this comes from Les Justices (north) and the other half from Les Seuvrées (extreme south – the last parcel in Gevrey). This is a fantastic introduction to the Perrot-Minot style of Gevrey. Dark and blackberry fruited on the nose, very Gevrey. The palate is taut and firmly red-berried, with a fresh mint, exotic spice lift which works beautifully with the fresh acidity.

CORNEY & BARROW SCORE 17
RECOMMENDED DRINKING FROM 2023 – 2033

£660/CASE OF 6 BOTTLES, IN BOND UK

CHAPELLE-CHAMBERTIN GRAND CRU

Chapelle-Chambertin, which takes its name from the old chapel of Nôtre-Dame de Bèze, lies below Clos de Bèze. It consists of two *lieux-dits*: Chapelle and Les Gêmeaux (the twins). The vines here are 90 years old. Smoky minerality on the nose, with pure black cherry fruit behind. The palate is dark and cossetting, blackberry, hedgerow and fine dark spices, with a touch of black pepper.

CORNEY & BARROW SCORE 18+
RECOMMENDED DRINKING FROM 2024 – 2037

£2,425/CASE OF 6 BOTTLES, IN BOND UK

CHARMES-CHAMBERTIN GRAND CRU

This 0.91 hectare domaine-owned parcel is the highest plot in the village, located directly opposite the holding of Armand Rousseau. Sweet raspberry fruit and vanilla pod on the nose, quite extrovert. The palate is sappy and cohesive, drawing together the undeniably expansive flavours of raspberry, tomato leaf and fresh mint. The cushioned character of Charmes works wonderfully with the stony mineral foundations. Excellent clarity.

CORNEY & BARROW SCORE 18.5
RECOMMENDED DRINKING FROM 2025 – 2040

£2,425/CASE OF 6 BOTTLES, IN BOND UK

GRIOTTE-CHAMBERTIN GRAND CRU

This tiny plot of 60 year old vines is located immediately beneath Clos de Bèze, almost adjacent to Chambertin. The slope is very steep and the micro-climate undoubtedly the warmest of the *grands crus*, allowing the grapes to ripen 5 or 6 days earlier than Chambertin. Intense blackberries on the nose, with nice farmyardy aromas and wet earth. Very Pinot! The palate is dark and granitic, with a core of pure raspberry and redcurrant. So finely structured, the filigree tannins fleshed out with a coating of both fruit and sappy whole cluster gloss. Love this.

CORNEY & BARROW SCORE 18.5
RECOMMENDED DRINKING FROM 2025 – 2040

£1,085 /CASE OF 1 MAGNUM, IN BOND UK

MAZOYÈRES-CHAMBERTIN GRAND CRU

This 0.74 hectare holding is owned by the domaine and is located on the high part of the slope. Christophe would be entitled to vinify this together with Charmes-Chambertin but quite rightly says that this would be a “heresy”! Deeper soils here. A highly Burgundian nose of wet earth, leather and summer roses. The palate is intensely chalky-mineral, with a zesty blood orange lift. In simple terms, this is a wine of minerality, versus the supple-fruited prettiness of Charmes.

CORNEY & BARROW SCORE 18.5+
RECOMMENDED DRINKING FROM 2025 – 2040

£2,445 /CASE OF 6 BOTTLES, IN BOND UK

CHAMBERTIN CLOS DE BÈZE GRAND CRU

The domaine has access to a greater area of vines in Clos de Bèze than in Chambertin, although both are made from bought-in grapes. The nose is darkly fruited and violet-hued, with peonies and a promise of stony minerality. The palate is rich, with a sense of thick skins and phenolic extract, the striking chalky minerality coming through on the finish. Wonderful wine.

CORNEY & BARROW SCORE 18.5+
RECOMMENDED DRINKING FROM 2027 – 2040

£5,895/CASE OF 6 BOTTLES, IN BOND UK

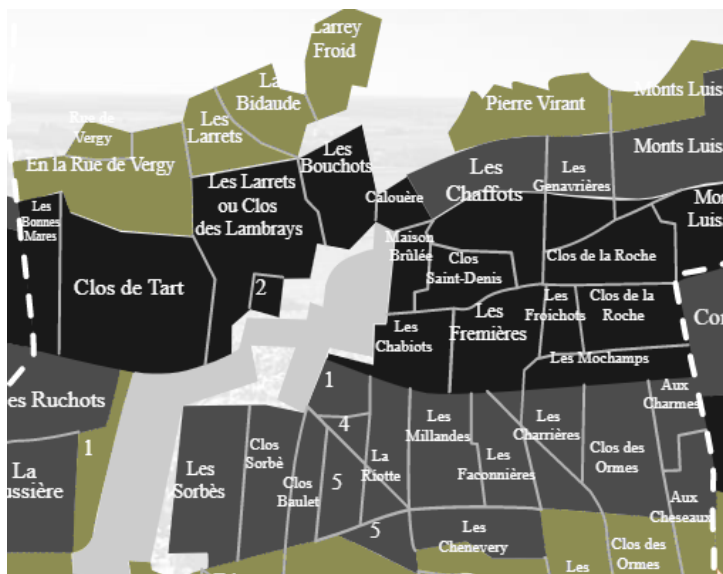
CHAMBERTIN GRAND CRU

It is tempting to see this as the more flamboyant sibling of the neighbouring Clos de Bèze. It is more succulent, fleshier, more strident. Toastier on the nose, with intense dark berries and coffee beans. The palate is muscular and potent, yet with very fine, chalky tannins working with the fine raspberry fruit and accentuating its undeniable finesse. Leather and tobacco leaf on the finish, with lingering orange blossom and sweet spices.

CORNEY & BARROW SCORE 18.5-19
RECOMMENDED DRINKING FROM 2027 – 2040+

£5,895/CASE OF 6 BOTTLES, IN BOND UK

The domaine is based in Morey-Saint-Denis, so these two wines are on home territory.



This is a 1.4 hectare holding, a long thin strip of 40 year old vines located just above Clos de Tart, high on the slope. Inky dark berried aromas and fine earthy minerality, enlivened by deft exotic spices from a proportion of whole bunch fermentation. The palate is resoundingly ripe and spherical, bitter cherry working beautifully with fresh acidity and that herby lift from the whole bunches. Comes to a fine point, the aromas going on and on. 20% new oak.

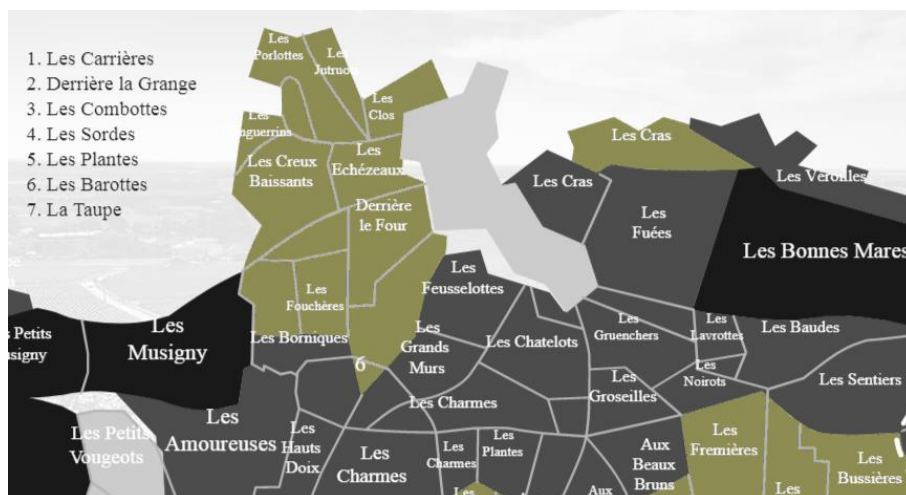
£665/CASE OF 6 BOTTLES, IN BOND UK

La Riotte, a *premier cru* made by just two others, lies on the opposite side of the village from La Rue de Vergy, beside a small street leading down to the main road. Indeed, the name may be derived from Ruotte, a little road. This is a half-hectare holding of 55 year old vines. Stepping up to *premier cru* here, there is a corresponding gear change in aromatic intensity – firm raspberry fruit and incense, with peppery spice. The palate resonates with energy on the attack, darkly sucrose-laden and with an elevated sappy spice to match the increased fruit density.

£995/CASE OF 6 BOTTLES, IN BOND UK

CHAMBOLLE-MUSIGNY

Here we have four wines from Chambolle, including the famous names of Charmes and Fuées, and one of the only two remaining 'Cuvée Ultras', this being Christophe Perrot-Minot's designation of very old ('ultra' old) vines.



CHAMBOLLE-MUSIGNY ORVEAUX DES BUSSIÈRES

This, the domaine's Chambolle *village*, has the *cuvée* name Orveaux des Bussièrès, reflecting that 40% of it is from Chambolle-Musigny 1er Cru La Combe d'Orveau and 60% is from old vines (100 years old) in Les Bussièrès. The total area is just 0.85 hectares. Peppery and finely spiced on the nose, hinting at savoury rather than sweet fruit. The palate's supple raspberry fruit draws you in, waves of rose petal perfume enveloping the mid-palate and its fine tannins. The exotic whole-bunch spices are so deft they are already an integral part of the palate. Fine, tapering finish.

CORNEY & BARROW SCORE 17.5+
RECOMMENDED DRINKING FROM 2022 – 2029

£750/CASE OF 6 BOTTLES, IN BOND UK

CHAMBOLLE-MUSIGNY 1ER CRU LA COMBE D'ORVEAU VIEILLES VIGNES CUVÉE ULTRA

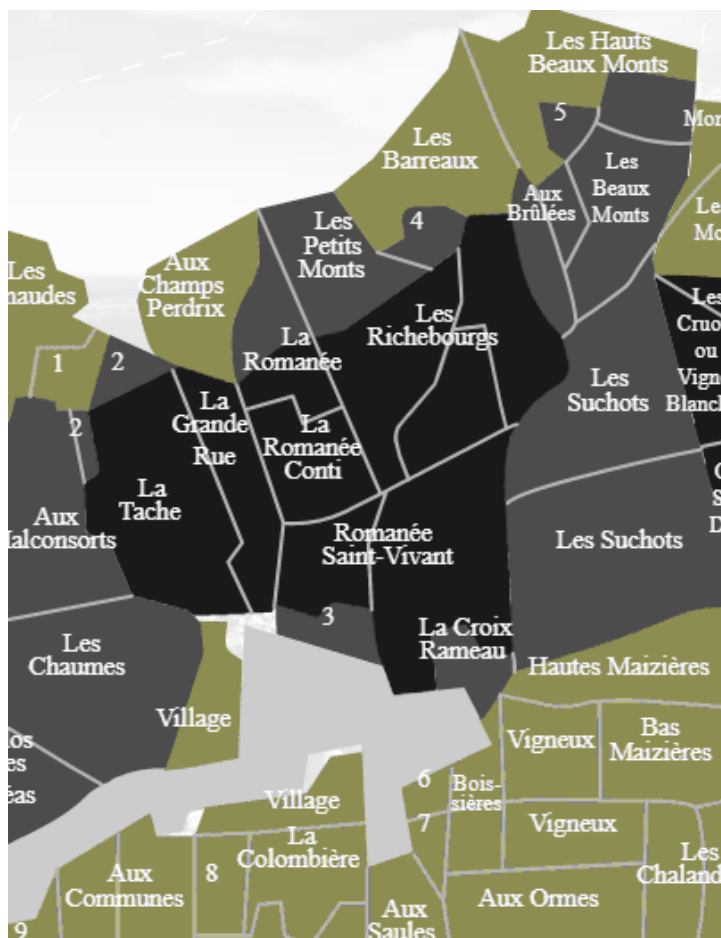
'Ultra' designates the venerably old vines from which this *cuvée* is made, which adjoin *grand cru* Musigny. This lower part of the Combe d'Orveau has finer, siltier soils which confer greater density and depth. An intense nose of dark, sweet, spicy berry fruit. The palate is resoundingly ripe fruited and sappy, the combination of peony, blueberry and redcurrant fruit making for a piercingly rich palate, detailed with exotic spices. A beautiful wine in the making, which just needs patience.

CORNEY & BARROW SCORE 18
RECOMMENDED DRINKING FROM 2026 – 2040

£2,055/CASE OF 6 BOTTLES, IN BOND UK

VOSNE-ROMANÉE

The jewel of the domaine's holdings in Vosne is Premier Cru Les Beaux Monts. A high proportion of whole bunch vinification is typically used here, with the painstaking nuance of removing the central stem from each bunch.



VOSNE-ROMANÉE ORME DES CHALANDINS

The domaine's Vosne-Romanée *village*, which bears the *cuvée* name Orme des Chalandins, comes from around half a hectare of 44 year old vines. One of the very few wines not tasted this year.

£745/CASE OF 6 BOTTLES, IN BOND UK

VOSNE-ROMANÉE CHAMPS PERDRIX

This *lieu-dit* bottling is made from a stony 0.4 hectare plot just above the *grand cru* La Grand Rue. Christophe Perrot-Minot described this last year as “elegant and diva-like”. One of the very few wines not tasted this year.

£880/CASE OF 6 BOTTLES, IN BOND UK

VOSNE-ROMANÉE 1ER CRU LES BEAUX MONTS

This is a 0.83 hectare domaine-owned plot, planted in 1955. Christophe describes this as “very mineral”, which is undoubtedly a key to this wine. Bright, spherical raspberry with fresh mint aromas. The palate is firmly fruited yet with a beguiling translucent aspect which allows a direct view of the chalky mineral bedrock. Around a half whole-bunch fermentation, which is totally incorporated.

CORNEY & BARROW SCORE 17.5-18

RECOMMENDED DRINKING FROM 2025 – 2038

£1,450 /CASE OF 6 BOTTLES, IN BOND UK

NUITS-SAINT-GEORGES

Nuits-Saint-Georges is the southernmost outpost of the Perrot-Minot empire. This includes the second of the domaine's *Cuvée Ultra*, 1er Cru La Richemone. Christophe stopped producing double *cuvées* in 2014 (i.e. an 'ultra' from old vines as well as a 'normal' *cuvée*).



NUITS-SAINT-GEORGES LES MURGERS DES CRAS

This is a “super-villages”, a blend of *premiers crus* Richemone (60%), Les Murgers (20%) and Les Cras (20%). All three are contiguous, as seen from the map above, located in the northern part of the *appellation*, on the border with Vosne-Romanée. Darkly berried on the nose, with the smoky minerality of Nuits-St-Georges, redolent of winter forests. The palate is chalky-mineral and measured, the cool blackberry fruit rounded out by a deft proportion of sappy whole cluster character.

CORNEY & BARROW SCORE 17.5

RECOMMENDED DRINKING FROM 2023 – 2030

£745/CASE OF 6 BOTTLES, IN BOND UK

NUITS-SAINT-GEORGES 1ER CRU LA RICHEMONE VIGNES CENTENAIRES CUVÉE ULTRA

This is made from just 0.7 ha of the two hectares which the domaine has in Richemone (the rest going into Murgers des Cras, above). This *cuvée* retains the name ‘ultra’, in recognition of its ancient vines, the survivors of which were planted in 1902. It is “on the level of a *grand cru*”, as Christophe says. The nose here combines finesse with sweet, concentrated blackberries. Earthy, rocky minerality beneath the surface, bringing together the serious and the playful in a frankly remarkable way.

CORNEY & BARROW SCORE 18

RECOMMENDED DRINKING FROM 2024 – 2045

£2,055/CASE OF 6 BOTTLES, IN BOND UK

TASTING GUIDE

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection. Wines are scored out of 20. Customers seem to like it and it has the benefit of simplicity.

We will often use a range of scores (e.g. 16.5 to 17) to indicate the potential to achieve a higher mark. When a „+“ is shown it adds further to that potential. Wines from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.

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